



# NFUSION

## BISTRO

Breakfast

- ☺☺ HUEVOS RANCHEROS WITH GALLO PINTO OR FRUITS** \$9  
Scrambled eggs with chopped veggies, cheese & tomato sauce, on a fresh corn tortilla.
- ☺☺ TRADITIONAL COSTA RICAN BREAKFAST** \$9  
Eggs (your style) with Gallo Pinto, avocado & plantain with bread or corn tortillas.
- ☺☺ AVOCADO TOAST WITH GALLO PINTO OR TROPICAL FRUIT** \$8  
Mashed avocado, cherry tomatoes, red onion and parmesan stacked on toasted sourdough.
- ☺☺ CHIA FRESH BOWL** \$8  
Layers of chia pudding, tropical fruit (mango, papaya or banana), grated coconut and nuts.
- ☺☺ CROQUE MADAME AND TROPICAL FRUIT** \$10  
Shredded chicken & cheese sandwich topped with melted cheese & fried egg. Served with bechamel.
- ☺☺ TROPICAL FRUITS AND GRANOLA** \$8  
Seasonal fruit topped with natural yogurt and granola.
- ☺☺ HOMEMADE PANCAKES** \$8  
Fluffy & aromatic pancakes served with maple syrup and butter.
- ☺☺ FRENCH TOAST** \$8  
Slices of sweet brioche served with maple syrup and seasonal fruits with vanilla ice cream.

Lunch

### STARTERS

- BLOOMING GUACAMOLE** \$7
- CARIBBEAN CEVICHE** \$9
- PACIFIC CEVICHE** \$13
- ☺ CHEESE-FILLED ENYUCADOS** \$7
- TUNA TARTAR** \$9
- ☺ GARDEN SALAD** \$8  
Kale, spinach, lettuce, sprouts, nuts, dehydrated fruits and with seasonal dressing - Add Tuna, Chicken or Shrimp. +\$6
- TOUCAN SALAD** \$8  
Spinach, Avocado, Mango, Dried home Tomato, Plantain Chips and Strawberry Balsamic Dressing
- CAPRESSE SALAD** \$8
- PUMPKIN CREAM** \$9

### HANDHELDS

- FISH TACOS** \$9
- ☺☺ BURGER** \$10  
Ground Skirt or Black Beans.
- ☺☺☺ CHIPOTLE PESTO SANDWICH** \$10  
Chicken or Zucchini.
- AHI TUNA KABOBS** \$12  
Ahi Tuna marinated in teriyaki sauce, then skewered and seared with pineapple, onion and bell pepper.
- ☺☺ PIZZA DEL UPPER CRUST** \$12  
Made with fresh sourdough, choice of Margarita, vegetables, or ground beef.

Dinner

- ☺ CATCH OF THE DAY** \$18  
Fresh fish on a curry sauce and shrimps.
- GRILLED TUNA STEAK** \$19
- CAULIFLOWER RICE WITH ROASTED TOMATO SAUCE** \$14
- ☺☺☺ HOMEMADE PASTA** \$15  
Pesto or Aurora Sauce, choice of shrimps, mushrooms or vegetables.
- MALBEC CHICKEN BREAST** \$19  
Chicken drenched in red wine sauce.
- KOREAN BBQ SHORT RIBS** \$20  
(Weekends Only)
- ALTURAS STEAK** \$22

**Side dishes options:** Homemade fries, Yuca Fries, Vegetables with Hearts of Palm, Salad or Pumpkin Cream.

### KID'S MENU

- ☺☺ CHICKEN OR FISH FINGERS** \$8
- ☺ KIDS PASTA** \$6
- FRENCH FRIES** \$6

### DESSERTS

- HOMEMADE ICE CREAM** \$4
- ☺☺ BROWNIE & ICE CREAM** \$8
- FRUIT FLAMBÉ (LIQUEUR)** \$10
- DESSERTS OF THE DAY** \$9



FUEGO BREW CO. BEER  
PROUDLY SERVED HERE



Gluten



Dairy



Spicy



Nuts



Camaron

TAXES ARE NOT INCLUDED IN THE PRICE.



# House Specialty Cocktails

## PIRATE'S ELIXIR

Dark Rum, lime juice,  
housemade ginger syrup \$ 8<sup>-</sup>

## CELEBRA LA VIDA

Strawberry, basil, dark rum,  
lemon, brown sugar \$10<sup>-</sup>

## SMOKED ROSEMARY G&T

Gin, lime juice, tonic,  
muddled smoked rosemary \$12<sup>-</sup>

## BESO BLANCO

Coconut cream, white rum,  
lemon \$10<sup>-</sup>

## CHUPADITA DE PIÑA

Pineapple, simple syrup, hipnotia  
malibu, cranberry \$10<sup>-</sup>

## BLUE MARGARITA

Tequila, blue curacao, lemon  
ginger syrope. \$12<sup>-</sup>

## Classic Cocktails

BLOODY MARY	\$10 <sup>-</sup>
CAIPIRINHA	\$8 <sup>-</sup>
CUBA LIBRE	\$8 <sup>-</sup>
DAIQUIRI	\$9 <sup>-</sup>
LONG ISLAND	\$10 <sup>-</sup>
TEQUILA SUNRISE	\$8 <sup>-</sup>
NEGRONI	\$9 <sup>-</sup>
MARTINI	\$9 <sup>-</sup>

MIMOSA	\$8 <sup>-</sup>
MAI TAI	\$9 <sup>-</sup>
MARGARITA	\$9 <sup>-</sup>
MOJITO	\$9 <sup>-</sup>
PIÑA COLADA	\$9 <sup>-</sup>
SANGRÍA	\$5 <sup>-</sup>
WHITE / BLACK RUSSIAN	\$8 <sup>-</sup>

## Beer

FUEGO CRAFT BEER: SESSIONS IPA \$5<sup>-</sup>  
FUEGO CRAFT BEER: WINA HEFEWEIZEN \$5<sup>-</sup>

IMPERIAL / IMPERIAL LIGHT / IMPERIAL SILVER / PILSEN  
\$3<sup>-</sup> each

TAXES ARE NOT INCLUDED IN THE PRICE

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# Smoothies

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\$5<sup>-</sup> each smoothie / Add : Alcohol \$3<sup>-</sup>

## **BIG WAVE**

Pineapple, Mango, & Banana

## **COCONUT BLISS**

Pineapple, Banana & Coconut cream

## **BERRY REFRESHING**

Watermelon & Strawberry

## **GREEN REFRESH**

Spinach, Basil,  
Green Apple, Lemon,  
Cucumber, Mint, Ginger

## **MONO LOCO**

Banana, Milk & Peanut butter

## **GOLDEN PARADISE**

Mango & Passion fruit

## **PIPING PAPAYA**

Papaya & Mango

## **GREEN DETOX**

Celery, Parsley, Green Apple,  
Lemon, Cucumber, Honey,  
Coconut water, Mint, Ginger

Add: Whey Protein / Plant Protein / Bee Pollen  
\$3<sup>-</sup> each

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# Refreshments

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Coconut Water	\$2 <sup>-</sup>
Coca Cola	\$2 <sup>-</sup>
Coca Cola Light	\$2 <sup>-</sup>
Club Soda	\$2 <sup>-</sup>
Fanta Naranja	\$2 <sup>-</sup>
Fresca	\$2 <sup>-</sup>

Ginger Ale	\$2 <sup>-</sup>
Iced Fuze Tea	\$3 <sup>-</sup>
Lemonade	\$3 <sup>-</sup>
Powerade	\$3 <sup>-</sup>
Water Bottle	\$2 <sup>-</sup>

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# Coffees

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Espresso	\$3 <sup>-</sup>
Americano	\$3 <sup>-</sup>
Cappuccino	\$4 <sup>-</sup>

Latte	\$5 <sup>-</sup>
Frozen Latte	\$5 <sup>-</sup>
Add Baileys	\$4 <sup>-</sup>